

Searching 1976 to present...

**Results of Search in 1976 to present db for:**





**(ACLM/((whey AND casein) AND cheese) AND TTL/(process OR processed)): 31 patents.**

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PAT. NO.	Title
1 <a href="#">6,773,740</a>	<a href="#">Method for preparing cheese products and process cheese bases</a>
2 <a href="#">6,669,978</a>	<a href="#">Method for preparing process cheese containing increased levels of whey protein</a>
3 <a href="#">6,558,716</a>	<a href="#">Process for incorporating whey protein into cheese</a>
4 <a href="#">6,555,659</a>	<a href="#">Process for isolating glycomacropeptide from dairy products with a phenylalanine impurity of 0.5% w/w</a>
5 <a href="#">6,458,394</a>	<a href="#">Process for the uniform coloration of cheese</a>
6 <a href="#">6,419,975</a>	<a href="#">Process for making caseinless cream cheese-like products</a>
7 <a href="#">6,399,140</a>	<a href="#">Whey salt powder, process for its production and its use</a>
8 <a href="#">6,372,268</a>	<a href="#">Wheyless process for production of natural mozzarella cheese</a>
9 <a href="#">6,270,814</a>	<a href="#">Incorporation of whey into process cheese</a>
10 <a href="#">6,224,914</a>	<a href="#">Process for incorporating whey proteins into cheese using transglutaminase</a>
11 <a href="#">5,596,082</a>	<a href="#">Process for isolating lactoferrin and lactoperoxidase from milk and milk products, and products obtained by such process</a>
12 <a href="#">5,434,250</a>	<a href="#">Process for manufacturing high .alpha.-lactalbumin content composition</a>
13 <a href="#">5,413,804</a>	<a href="#">Process for making whey-derived fat substitute product and products thereof</a>
14 <a href="#">5,356,640</a>	<a href="#">Process of making cheese by fermenting concentrated milk</a>
15 <a href="#">5,356,639</a>	<a href="#">Process for producing cheese containing substantially all the casein and whey proteins in milk</a>
16 <a href="#">5,252,352</a>	<a href="#">Process of preparing an extra lowfat spread</a>
17 <a href="#">5,165,945</a>	<a href="#">Cheese and process and system for making it</a>
18 <a href="#">5,132,122</a>	<a href="#">Process for producing a lactic acid drink</a>
19 <a href="#">5,094,873</a>	<a href="#">Process of making a non-fat natural cheese</a>
20 <a href="#">4,919,943</a>	<a href="#">Pasta filata-type cheese process</a>
21 <a href="#">4,885,183</a>	<a href="#">Method for controlling melting properties of process cheese</a>
22 <a href="#">4,804,549</a>	<a href="#">Particulate dog food palatability enhancer and process</a>
23 <a href="#">4,716,045</a>	<a href="#">Process for the manufacture of a dairy product</a>
24 <a href="#">4,569,846</a>	<a href="#">Process for preparing foods by lactic fermentation</a>
25 <a href="#">4,518,616</a>	<a href="#">Process for recovering the whey proteins, the application thereof to cheese-making and the resulting cheeses</a>
26 <a href="#">4,485,040</a>	<a href="#">Process for obtaining an .alpha.-lactalbumin enriched product from whey, and uses thereof</a>
27 <a href="#">4,459,313</a>	<a href="#">Method for making a process cheese analog</a>

- 28 4,411,991  Process for fermentative production of amino acids
  - 29 4,347,258  Process for the preparation of a stable food product from lacteal components
  - 30 4,251,567  Process for producing a fibrous milk protein product
  - 31 4,057,655  Process for preparing a lactulose-containing powder for feed
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